

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of : Attorney Docket No. 2006_1530A
Hiroyuki KATO et al. : **Confirmation No. 4181**
Serial No. 10/593,867 : Group Art Unit 1781
Filed September 22, 2006 : Examiner Hamid R. Badr
PROCESS FOR PRODUCING SOYBEAN PROTEIN AND PROCESS FOR PRODUCING PROCESSED MEAT FOOD USING THE SOYBEAN PROTEIN : **Mail Stop: AMENDMENT**

RESPONSE

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

Applicants submit the following remarks in support of the patentability of the presently claimed invention over the disclosures of the references relied upon by the Examiner in rejecting the claims. Further and favorable reconsideration is respectfully requested in view of these remarks.

Thus, the rejection of claims 1 and 9-10 under 35 U.S.C. § 103(a) as being unpatentable over Gomi et al. (US '716, hereinafter R1) in view of JP 2003-023988 (machine translation, hereinafter R2) and Hirota (JP '741, hereinafter R3) is respectfully traversed.

(1) The present invention

The present invention relates to a process for producing a powdery **soybean protein** which is suitable for being **kneaded into** processed meat foods. In this regard, the soybean protein is required to have **gelation ability** and **emulsification ability**. Transglutaminase has been used to improve the gel property of soybean protein so that the resulting gel has hardness and elasticity. However, the emulsifying property of the soybean protein is not improved by transglutaminase treatment (page 1, lines 5-7 and lines 19-21; page 2, lines 11-13 and lines 21-